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at every lip, nose, well down for the sake of street life, but a pair of glittering, for black, wicked, little eyes fixed on the long-legged figure lumbering along in front. His mouth was open for breath and bus-ness he uttered a little grunt every now and then, and a faint smile came over his face as he said, "Oh, yes, the brute!" Behind him, at a little distance, Black Joe came tearing along, hatless, coatless, and broomstick in hand, his soul also in arms and eager for the fray.

"You Billy!" shouted Joe. "you Billy!"

"You Black Joe, eh?"

But Billy had made an appointment with the crack-r, and he meant to keep it.

"The crack-r, long legs!" yelled a cool spectator to the terrified native. "He's a-gain' on you!"

A procession went by like a hurricane

[illegible]

ons looked on, having recently presented the death of the entire course of a long stem cheese, to his mind, and the fact that he had been a Black-Joe for his part, took great satisfaction in calling Billy up at his old stove, and in the presence of the audience, and when this fact became generally known, the audience was informed of the risks involved in feasting that bear.

## BOSTON COOKING SCHOOL.

"Rechauffes" of Roast Beef, Fish, Etc.—  
Appetizing Results Attained at Last Week's Demonstration Lecture.

The dishes made at the tenth demonstration lecture of the Boston Cooking School yesterday morning were principally "rechauffes," and taught how to "warm over" cold roast beef, cold beef, hominy, mush, cold boiled ham, etc.

The results were very appetizing, and a great encouragement to economical cooking.

### Frizled Beef.

Take one-half pound dried beef cut small, cover with boiling water and let stand over night. Put in a stewing pan, add salt, pepper, onion, and a little sugar. Simmer until the beef is tender, and then add a little more salt and pepper. Melt one tablespoonful of butter, and add a little flour, and mix with the beef. Serve with mashed potatoes, and a little gravy.

lovely one cup hot milk, add one well beaten egg and the beef. Season with salt and pepper. Bake in a hot oven.

In order to have the beef "frizzle" just right, heat it in a large spider or sauce pan with a little oil, until it is well heated.

Add the white sauce to the beef.

Use poached eggs or "scrambled" eggs for a sauce instead of the above if preferred.

**Devilled Halibut.**

One pound cold boiled halibut flaked with a spoon. Season with salt, rubbing the yolks of 3 hard boiled eggs to a paste. Add 1 teaspoonful of lemon juice, 1 teaspoonful of teaspoonful made mustard, a few grains of cayenne, 1 teaspoonful salt and of Worcester's sauce. Mix thoroughly. Spread the mixture in a shallow dish. Pour on slowly two-third cup vinegar in which 2 saltspoons of sugar have been dissolved. Bake in a hot oven over the rack and garnish with hard boiled eggs.

Break up the fish in which to use scraps of a boiled halibut dinner.

Break up into large flakes.

Increase of the celery vinegar plantain vinegar and celery salt may be used.

Put the fish on a platter. Arrange three hard boiled eggs, around the edge of the platter, put a bit of butter on the top of each egg. Scatter the yolks through a coarse sieve over the

**Potted Ham.**

Chop some boiled ham very fine, having cut the ham in quarters as much fat as lean. Pound to a paste in a mortar one cup of butter, one cup of onion, one cup of mushroom mixed mustard and a few grains of cayenne. Pack in jars. Cover with oil and seal. Will keep in jars for several hours. Remove the paper and pour melted butter over the ham.

One often gets tired of the last part of a large boiled ham, or there are scraps and rough pieces which need to be used up in a new way. This is the best the above recipe is recommended.

The object of the baking is to allow the ham to become thoroughly heated, and to expel the moisture, packing the whole down solidly, and thus helping it to keep.

Use a wooden pestle for pounding the ham, and a wooden spoon for packing the meat into the jars very tender.

Pack into small earthen jars, such as those used for pickles, and use a cork cover. Those with a tin cover are very good.

**Corn Bread (Romany.)**

Beat one cup cold boiled hominy until light. Add one cup of corn meal, one cup milk. Mix one teaspoonful baking powder.

the hominy. Add one-half teaspoon of salt and one tablespoonful butter, melted, and cook for 10 minutes. Bake in a hot oven for 15 minutes.

If one has boiled hominy for breakfast, the following recipe is a good one. Boiled hominy and Rice may be used instead of the hominy in the above recipe. Yellow corn meal may be used in place of the white.

Put the hominy in a light to help out the heaviness of the bread, as the baking powder is a scant quantity for the amount of hominy used.

The oven must be very hot for this.

**Scalloped Mussels.**

Cut cold raw scallops in small, thin slices. Season with salt and pepper. Put a layer of scallops in a buttered baking dish. Add oysters seasoned with salt and pepper. Cover with a layer of brown gravy, then repeat. Cover with buttered crumbs. Bake 20 minutes in a hot oven.

If there is any gravy left from the roast beef dinner, it may be used here; if none, use a little of the brown gravy with a little stock, butter, water, etc.

Wash and pick over the oysters, taking out the shells and stems of shells. About a pint will be necessary.

Rice or macaroni may be used in place of oysters. The latter will be desirable.

Put a layer of scallops in the bottom of the

**Philadelphia Ice Cream.**  
One quart cream sweetened, and one ounce of vanilla essence, are poured into three table-spoonfuls melted sugar. About three-fourths of a cup of sugar will be needed for the above.  
Vanilla may be used instead of the wine if desired.  
Brown bread ice cream, of which some are fond of making, may be made by the above rule. Take about a third of a loaf of brown bread and dry it in the oven. Then pound it and mix it with the cream and sugar, and add the macaroons. This tastes like some southern ice cream. It is made of brown bread and milk, when it is done.

**Crumbs of Wisdom.**  
Remember to use cracker crumbs for fishes to be browned in the oven, and bread crumbs for those to be fried in the fryer.  
Cracker meal is often used for croquette crumbs, because it makes so smooth a surface, but it is not so good for the purpose of cracker crumbs.  
Four table-spoonful of baking powder to one cup of flour is a good proportion to use.  
Portulins are used in England much more than in this country. They are used on the tongue and all sorts of things are put up in this way. They are very convenient to have in the kitchen.

**Next Week.**  
The lecture next week will include broiled lamb cutlets with mint sauce, sweet breads, fruit, cranberries, strawberry cream and salted almonds.

**A Question of Hogs.**  
(Theology Class.)  
Speaking about hogs the Franklin, Penn., News tells of a widower who took out a license at the court house and was promptly married to the victim of his choice. When asked why he had done this, the man paused quite a while, patted his sad brow and said: "I was married four months and she was the best of my collection. She died. He said, about the time he was taking his last breath in October, 'Frank Bar, wipe away a tear, remember that it was difficult to recall the exact date of my death.' So I took out a license, black, and sighed, 'Fifty cents, please!'"



